



NAME Col 20
ESTATE Tillingham,
Peasmarsch, East Sussex, UK
VINTAGE 2020
ALC 10.5% VOL
GRAPE(S) 55% Auxerrois
29% Chardonnay
16% Müller Thurgau

TASTING NOTE

Hazy in appearance with straw gold, hay tones.
Fresh-cut grass and elderflower on the nose.
An under-ripe fig and lemon palate with tight acidity. Fine perlage and a slight grip to finish.
Suitable for vegetarians /vegans: YES

VINIFICATION

This wine is a blend of Auxerrois, Chardonnay and Müller Thurgau that has been whole bunch pressed and in small quantities macerated for four days. Fermented in stainless steel, Stockinger large format barrels and Georgian qvevri. Bottled with a small amount of sugar and yeast added.

GRAPE HISTORY

Chardonnay from Dan Stevens, Müller Thurgau from Mearsea Island and Auxerrois from Shotley.

SERVING

Store away from direct sunlight.
Drink now and over the next three years.
Serving temperature 10 – 12 degrees Celsius.

TECHNICAL

Free SO₂: 2 mg/l
Total SO₂: <5 mg/l
Acidity: 5.8 g/l
Residual sugar: <1 g/l
Bottles produced: 5511
Lot number: L-2020-6